December 2017

Warm sour dough, confit garlic, olive oil, goats curd	8.0
Marinated mixed olives	6.0
Chicken liver parfait, onion jam, croutons	15.0
Freshly shucked oysters, wakame, wasabi flying fish roe Vietnamese dressing	21|40
Charcuterie board, pickles, chutney, sourdough, watercress	21.0
Fresh tagliatelle, mussels, nduja, oven-roasted tomato, herbed bread crumbs	23.0
Harissa lamb belly, dukkah, labneh, mintjus	22.0
Zucchini Flowers filled with truffle risotto, baby beetroot, raw zucchini goats curd	21|37
Burnt miso tuna, edamame, wasabi, pickled daikon, enoki mushroom, ponzu jelly	23.0
Grilled quail, apricot purée, roasted green tomato, juniper berry jus	23.0
Butter poached red claw, apple + radish slaw, lemon, dill jelly	23.0
Confit duck leg, Asian greens, bean sprouts, noodle crisps, ginger Orange + star anise glaze	38.0
John dory, celeriac purée, fennel + olive + tomato + basil salsa, lemon	39.0
Potato gnocchi, blistered cherry tomato, spinach, pine nuts, grilled haloumi spiced tomato oil	21|37
Greenstone eye fillet, pancetta + cabbage colcannon, grilled field mushroom spinach, shiraz reduction	39.0
Salmon, spiced red hommus, raw cauliflower + za'atar + Pomegranate + Preserved lemon salad	39.0
Broccoli, feta, lemon, toasted pine nuts	8.0
Black garlic mash	8.0
Beer battered chips, mayonnaise	8.0
Shaved pear, blue cheese, candied walnut, witlof, watercress sherry vinaigrette	8.0
Steamed fig pudding, butterscotch, vanilla bean ice cream	14.0
Raspberry + strawberry eton mess, white chocolate, crushed meringue	14.0
Salted caramel semi-fredo + salted caramel chocolate	12.0
Trio of house-made ice cream	9.0
Cheese board + accompaniments 1 cheese	12.0
2 cheeses	20.0
3 cheeses	25.0

Enjoy lunch Thurs – Saturday 12noon 'til 3pm
2 courses $39pp | 2 courses + Gls Wine $45pp

15% surcharge applies on all public holidays